

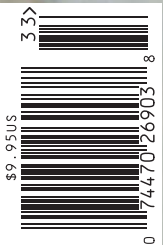
LIVING LIKE A LOCAL

LOOSE

San Diego

EAT/DRINK
Edition

TONY HAWK
BOARD MEETING





THE
hungry
GAMES

EAT YOUR WAY THROUGH
SAN DIEGO'S RESTAURANTS

WRITTEN BY: NICK CIMARUSTI, GINA MAGNUSON,
MICHELLE SLIEFF, SUSAN KRUPA AND JOCELYN YOU

BELLE OF THE BAY



ROB FAMULARE
Executive Chef

Rob Famulare is the executive chef at Bahia Resort. He oversees everything culinary at all of the food-related outlets on the property. Located next to Mission Beach, the experience at this luxury resort is relaxed and tranquil. We sat down with the master chef himself to get a taste of all things Bahia.

Q: What inspires you in your kitchen?

Rob Famulare: Coming to work everyday and collaborating with the culinary team that we have here at the Bahia. It's a pleasure to work with everyone. We are all motivated and excited to work together and bring our guests great food.

Q: What makes Café Bahia unique?

RF: It's a collaboration of our entire culinary team. Everyone in the kitchen contributes to the development of our menu items. We are also located right on Mission Bay, so in the summer after dinner you can take a cruise on our sternwheeler, it's called the Bahia Belle, and it's a great way to end the night after dinner.

Q: For someone looking to pair a meal with wine or beer, do you have a recommendation?

RF: Our pan seared scallop entrée served with a lemon and spinach risotto and a citrus beurre blanc would pair perfectly with our Sonoma-Cutrer Chardonnay.

Q: How do you describe your menu to new customers?

RF: I like to describe it as familiar classic California with our own twist. For example, we have a nacho appetizer, but they are wonton nachos topped with braised short ribs, hoisin sauce and Sriracha sour cream. It's our own unique take on the nacho. We also offer street tacos made with braised pork belly, jicama green apple salsa and cilantro aioli. They're familiar foods with our creative take on it.

Q: What's the one dish people can't get enough of?

RF: Right now it's one of our newest featured appetizers: the grilled tequila lime shrimp with fresh mango and watermelon kiwi salsa. It's only been on the menu a couple of weeks.

Café Bahia
998 W Mission Bay Dr, San Diego, CA 92109
858.539.7635 | www.bahiahotel.com



CAST IRON S'MORE

Green Dragon Tavern

greendragontavernca.com

> This New England colonial style restaurant serves up New American cuisine such as their take on s'mores. An individual-sized cast iron pan brings you all that ooey gooey s'mores goodness.

I Cannoli Eat Dessert

WHETHER YOU'RE IN HILLCREST, OCEAN BEACH OR CARLSBAD, SAN DIEGO IS OH SO SWEET!

After satisfying your unruly appetite with entrées and side dishes, you're somehow convinced that you have more than enough room in your stomach to calm that sweet tooth.

PEACH GINGER POP

Viva Pops

ilovevivapops.com

> These aren't the popsicles you had as a child—creative, icy and delicious combinations like peach and ginger are both refreshing and lightly sweet.

CINNAMON ROLLS

100 Wines

cohnrestaurants.com

> Sure they have 100 wines, but don't pass up their cinnamon rolls for dessert. Candied pecans and a generous layer of vanilla icing will send you on a cinnamon-coated trip to heaven.

HALF BAKED CHOCOLATE CAKE

Nine-Ten

nine-ten.com

> This cake, oozing with chocolate and caramel sauce alongside vanilla ice cream, might remind you of when you were allowed to lick the spoon of cake batter in the kitchen.

LITTLE HAVANA

Azúcar

iloveazucar.com

> When your sweet tooth craves a taste of the tropical, get this extra soaked Cuban rum cake layered with gooey dulce de leche and finished with vanilla cream cheese frosting.

COOKIE!

Shades

shadesob.com

> Every day brings a new tray of fresh baked cookies that will not disappoint. Sometimes an old favorite knows just how to hit the spot.

PINEAPPLE UPSIDE DOWN PANCAKES

Snooze

snoozeeatery.com

> A classic dessert combines with a classic breakfast item to make a new item in a class all its own—caramelized pineapple inside a pancake with vanilla crème anglaise and cinnamon butter.

Out With the OLD, In With the NEW

OLD > Cupcake Ice Cream Sandwich

NEW > Donut Ice Cream Sandwich

NAPOLEON

Extraordinary Desserts

extraordinarydesserts.com

> The three-tiered Napoleons at Extraordinary Desserts are truly works of art. Four flavors (Devonshire, passion fruit, lemon and white chocolate) of puff pastry that almost look too good to eat ... almost.